MR. COFFEE

café barista

QUICK START GUIDE

(Flip book over for Recipe Guide)

www.mrcoffeebarista.com

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Diagram of Parts

1 Control Panel
- a Espresso/Custom Button
- b Cappuccino/Froth Button
- c Latte/Clean Button

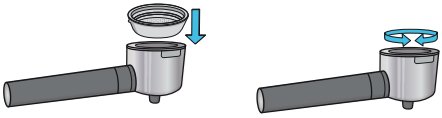
2 Brew Head
3 Cup Height Adjusting Tray
4 Removable Drip Tray and Lid
5 Porta-Filter
6 Porta-Filter Retention Clip
7 Measuring Scoop/Tamper
8 Water Tank Lid
9 Removable Water Tank
10 On/Off Switch “I/O”
11 Milk Reservoir Lid
12 Froth Control Knob
13 Frothing Tube Lever
14 Frothed Milk Dispensing Tube
15 Removable Milk Reservoir
16 Filter for Single Shot of Espresso (1 cup)
17 Filter for Double Shot of Espresso (2 cup)

IMPORTANT

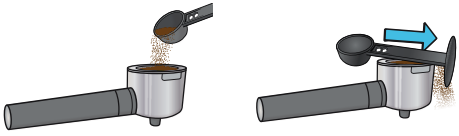
Your Mr. Coffee® Café Barista must be PRIMED prior to first use. Refer to your instruction manual on how to prime the appliance and for other important safeguards.

Brewing

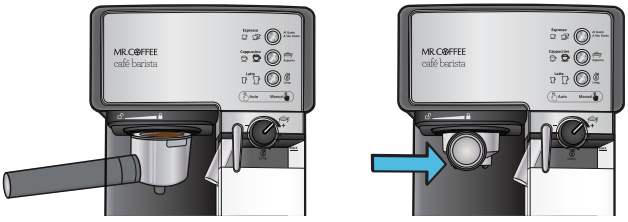
1. Choose your filter (single or double shot). To insert filter, make sure to align the notch on the filter with groove on the porta-filter. Once inserted, turn filter to left or right to secure in place.



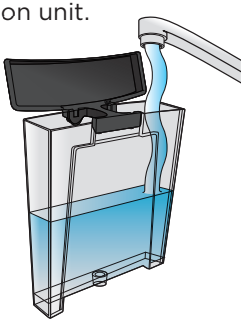
2. Fill the filter with espresso grounds. Tamp firmly and level. Clean excess grounds from rim of porta-filter.



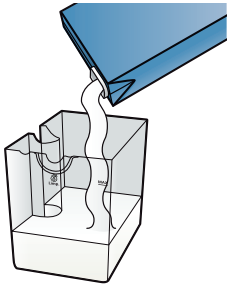
3. Attach porta-filter to brew head of unit by aligning the handle with the "🔓" icon and turn to the right until handle is aligned with the "🔒" icon.



4 Fill the removable water reservoir with water and place on unit.



5 Fill the removable milk reservoir with your preferred milk (whole, skim, soy, almond, etc) and place on unit. Be sure to push the reservoir all the way into the unit.



6 Please make sure to select the right cup size according to the following table:

BEVERAGE		AMOUNT
Espresso	Single Double	1.25 oz 2.5 oz
Cappuccino	Single Double	6 oz 10 oz
Latte	Single Double	12 oz 15 oz

Brew Espressos

a Press the Espresso Button "☕" once to brew one single shot.

b Press the Espresso Button "☕☕" twice to brew a double shot.

c To customize the amount of espresso brewed, press and hold the Espresso Button "☕" for 3 seconds. When desired amount is reached, press the Espresso Button "☕" once again to stop brewing. For safety, unit will automatically stop after brewing 5 ounces.

NOTE: ***For a single shot, use the single shot filter. For a double shot, use the double shot filter. Pull out the cup height adjusting tray if you are using a small "demitasse" cup to brew espresso.***

Prepare Cappuccinos

a Press the Cappuccino Button "☕" once to brew a small cappuccino.

b Press the Cappuccino Button "☕" twice to brew a large cappuccino.

c Adjust the amount of froth to your preference by turning the Froth Control Knob to the right for more froth and to the left for less froth. For Cappuccino, it is recommended that the Froth Control Knob be turned to the Cappuccino setting.

NOTE: ***Be sure to aim the frothed milk dispensing tube towards the center of your cup by using the frothing tube lever. For a small cup, use the single shot filter. For a large cup, use the double shot filter.***

Create Lattes

a Press the Latte Button "☕" once to brew a small latte.

b Press the Latte Button "☕" twice to brew a large latte.

c Adjust the amount of froth to your preference by turning the Froth Control Knob to the right for more froth and to the left for less froth. For Latte, it is recommended that the Froth Control Knob be turned to the Latte setting.

NOTE: ***Be sure to aim the frothed milk dispensing tube towards the center of your cup by using the frothing tube lever. For a small cup, use the single shot filter. For a large cup, use the double shot filter.***

Customizing / Preparing additional frothed milk

Adding more froth to your beverage is easy. Place your beverage under the porta-filter and press and hold the Cappuccino Button "☕" for 3 seconds and the Café Barista will begin dispensing more frothed milk. Press the Cappuccino button again to stop. To make frothed milk separately, follow the same instructions but place an empty cup under the porta-filter.

Cleaning your Café Barista

Once you are done preparing your beverage with milk, you can either store the unit's milk reservoir with leftover milk directly in the refrigerator (ready to be used for the next time) or dispose of the leftover milk.

a Clean the Frothed Milk Dispensing Tube after each use. First, place an empty cup on the unit's drip tray. Aim the Frothed Milk Dispensing Tube into the empty cup. Next, adjust the Froth Control Knob to Clean "💧". Then press and hold the Latte/Clean button for 3 seconds. The unit will run the clean cycle for 30 seconds. Once completed, throw the contents in the cup away.

b Once you are done preparing your beverage with milk and/or cleaning the Frothed Milk Dispensing Tube, you can either store the unit's milk reservoir with milk directly in the refrigerator or dispose of the leftover milk.

NOTE: ***For more cleaning instructions, refer to the instruction manual. Porta-filter is not dishwasher safe.***

Recipe Guide

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Espresso

Café Cubano

Place in a small cup:
1/2 teaspoon sugar

Brew in the cup:
Small espresso

Stir to dissolve sugar.

Café Shakerato

Brew:
Large espresso

Fill a cocktail shaker half full with:
Ice cubes

Add to the ice:
Brewed espresso
1 tablespoon vanilla syrup

Shake until foamy, about 30 seconds; strain into a martini glass.

Espresso con Panna

If desired, place in a cup:
1/2 teaspoon sugar

Brew in the cup:
Small espresso

Stir to dissolve sugar, then fill cup with:
Sweetened whipped cream

Café Bombon

Place in a small heavy glass:
1-1/2 to 2 tablespoons sweetened condensed milk

Brew in the glass:
Small espresso

Serve with a spoon to stir just before drinking.

Espresso Martini

FOR ADULTS

Brew:
Large espresso

Fill a cocktail shaker half full with:
Ice cubes

Add to the ice:
Brewed espresso
1-1/2 ounces (3 tablespoons) vodka
1-1/2 ounces (3 tablespoons)
Kahlúa (coffee liqueur)
1/4 teaspoon sugar

Shake until foamy, about 30 seconds; strain into a martini glass.

Mud Pie Milkshake

Brew, then refrigerate until chilled:
Large espresso

Place in a blender:
2 cups (about 4 scoops) cookies 'n cream ice cream
1/4 cup whole or other milk
Cold brewed espresso

Cover and process until blended, stopping to stir if needed.

Affogato al Café

Brew:
Small espresso

Place in a dessert dish:
1/2 cup (about 1 scoop) vanilla ice cream

Top with:
Hot brewed espresso

Serve immediately with a spoon.

Lattes

Pumpkin Spice Latte

Place in a cup:
2 teaspoons
brown sugar
Pinch of pumpkin
pie spice

Brew in the cup:
Small latte

Stir to blend.

Honey-Vanilla Latte

Place in a cup:
2 to 3 teaspoons honey

Brew in the cup:
Small latte

Add and stir until blended:
Drop of vanilla extract

Cinnamon Sugar Latte

Place in a cup:
2 teaspoons sugar
Pinch of ground
cinnamon

Brew in the cup:
Small latte

Iced Latte

Place in a large cup:
1 tablespoon sugar

Brew in the cup:
Large espresso

Stir in:
1 cup ice cubes
1/2 cup whole
or other milk

Toffee Latte

Place in a cup:
1 tablespoon caramel syrup
1 to 2 teaspoons toffee bits

Brew in the cup:
Small latte

Stir to dissolve toffee bits.

Nutella Latte

Place in a cup:
1 tablespoon Nutella
(chocolate hazelnut spread)

Brew in the cup:
Small latte

Stir to blend.

Cappuccinos

Café Mocha

Place in a cup:
2 teaspoons chocolate syrup
1/2 teaspoon sugar

Brew in the cup:
Small cappuccino

Stir to blend.
Top with additional foam if desired.

Sweet Cappuccino

Place in a cup:
1/2 teaspoon sugar

Brew in the cup:
Small cappuccino

Stir to dissolve sugar.
Top with additional foam if desired.

Caramel Cappuccino

Place in a cup:
1 tablespoon caramel syrup
1/4 teaspoon sugar

Brew in the cup:
Small cappuccino

Stir to blend.
Top with additional foam if desired.

Raspberry Cappuccino

Place in a cup:
1 tablespoon raspberry syrup

Brew in the cup:
Small cappuccino

Stir to blend.
Top with additional foam if desired.

Café Conquistador

FOR ADULTS

Place in a cup:
1 ounce (2 tablespoons)
Kahlúa (coffee liqueur)

Brew in the cup:
Small cappuccino

Stir to blend.
Top with additional foam if desired.

Coconut Cappuccino

Place in a cup:
2 teaspoons cream of coconut (not coconut milk)

Brew in the cup:
Small cappuccino

Stir to blend.
Top with additional foam if desired.

Cappuccino Royale

FOR ADULTS

Place in a cup:
1 ounce (2 tablespoons)
Frangelico (hazelnut liqueur) or
Amaretto (almond liqueur)

Brew in the cup:
Small cappuccino

Stir to blend.
Top with additional foam if desired.